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Our Cultivated Grasses.

On no crop is the average farmer so dependent as the grass crop for pasture and for hay, yet but few understand the merits of the different grasses enough to use good judgment in sowing their seed. A common fault is not to use enough seed, and another is not to use a sufficient variety of seeds. Then many sow the wrong varieties together, as when they sow clover and timothy together, which makes it necessary to cut the timothy too early in order to get the clover in its best condition, or to let the clover be damaged by standing too long. Then some kinds are sown on meadows which are better adapted for permanent pastures, as they require three or four years for them to take possession of the soil.

Timothy or herd's-grass is a strong favorite with the farmers of the Northern States, because it is productive, as high as five and a half tons having been grown to the acre. It is also a favorite with stable keepers, as it shows by analysis a larger proportion of nutritive qualities than the other grasses. It starts again slowly after cutting and gives but little aftermath, and is not well suited for pasture. It also usually runs out in three or four years, and thus takes its place in a short rotation of crops, or makes it necessary to sow other crops with it to fill the field when the herd's-grass has served its term. It thrives best on moist, peaty or loamy soil, and does not do well on light, sandy or gravelly soils. Cattle relish it best when cut in the blossom or immediately after, but the crop is much heavier when fully ripe, as a good crop has four hundred to 1200 pounds of seed to the acre, nearly as valuable as any grain for horses.

Redtop, fine top, Burden's grass and Dew grass are the common names for *Agrostis vulgaris*. It is also sometimes called fine sylvia and the Southern States. It is much sown with timothy, as it also likes a moist soil, though it will grow on almost any soil. It soon fills the ground as the timothy dies out. White top or white bent grass is of nearly the same species, and will endure on overflooded meadows, and the blue joint grass is adapted to low lands, and more nutritious than the redtop or white top, which are but second quality for hay even when cut as they should be in the blossom. Meadow foxtail is an early grass, productive, nutritious, and has a luxuriant growth of aftermath after cutting. As a grass for a permanent pasture it has few superiors, as cattle and sheep like it much. It is often sown with timothy, where the object is about three years mowing and then a pasture, as it requires about that time to get full possession of the ground. It loses heavily in drying, and should not be cut until after the seeds ripen. While it grows best on moist soils, it will grow on almost any soil but dry sand and gravel.

Kentucky blue-grass (*Poa pratensis*), known also here as June grass, green meadow-grass, common spear-grass and other names locally, is one of the most valuable pasture grasses, being among the earliest to start in the spring, productive and nutritious, much liked by stock. It grows best on a limestone soil. It is hardy in winter, but liable to injury from drought. As it requires two or three years to take possession of the field and does not yield a heavy crop of hay, we cannot recommend it for mowing lands, unless they are to be made pastures after a few years. Blue grass hay is very good and much relished by the animals. Blue or wire-grass (*Poa compressa*) is a valuable variety much like the above, but so hardy as to flourish on sandy rocky or hard soils. It has a large percent of nutritious matter in proportion to its bulk, and is especially valuable as a food for cows in milk.

Annual spear-grass is a common pasture grass, flowering the whole season and furnishing continual feed if not mowed by a drought. Rough-stalked meadow-grass is not as nutritious as some of the other grasses, but cattle relish it well, and it is permanent and productive. Best adapted to moist soils. Wood meadow-grass is finer, more succulent and nutritive than the others, loses but little in drying, and should be better known and more sown than it has been. Fowl or fowl meadow-grass (*Poa annua*) is one of our earliest and best cultivated grasses, and is both productive and nutritious. It may be cut at any time from July to October, and makes a sweet and tender hay. The second crop, when the first is cut early, has more nutriment than orchard or oat grass. It should be sown with other grasses on rich moist soils, and thus goes with timothy on such soils.

Meadow fescue is a native grass, grows naturally in moist pastures, ripens seed early and seeds itself. While a rather nutritious pasture grass, if sown at all,

it should be with several other varieties. We think it has been over-appreciated and too much sown, as has the Italian rye-grass, whose early and constant growth of foliage looks well in a pasture or meadow, but furnishes but little nutriment, and they are not much relished by stock as pasture or as hay. Tall or meadow oat grass is far superior to either as a permanent pasture grass, growing almost spontaneously on a deep, sandy soil, and elsewhere on a clay soil, and almost untouched by drought. Either of these grasses can generally be trusted to come in and spread on a pasture land without seeding or with but little seed, and are

The clover seed should be sown in the spring, often in winter wheat or rye, but sometimes at the early spring sowing of oats. It is better to have the oats cut early for fodder than to allow them to ripen the seed, as if shaded too long by the oats the young plants may perish from the heat and dryness when the oats are taken off. Clover does best on a lime soil, and is usually benefited by sowing lime or gypsum either before seeding or after the plants are up, a few bushels per acre being enough and an inexpensive dressing. Clover should not be pastured in the fall. It should be cut when the first heads begin to

much liked, but we think it is by no means a certain crop in New England or this latitude, though, like alfalfa, succeeding well farther South. The white or Dutch clover is excellent in pastures, though doing best on a moist but not water-soaked soil. It thrives after a dressing of lime or land plaster. The small size of the seed and its spreading habit renders a little of it, say two pounds to the acre with grass seed, enough to warrant a good catch on strong soil. The mammoth red clover is inferior to the medium clover for all purposes, excepting, possibly, for manure. As we have said we believe in liberal

though some would seed heavier. As all stool out well they soon make a thick turf.

Foot and Mouth Disease.

Late investigations seem to indicate that the present spread of the "foot and mouth disease" among the cattle in Massachusetts started in Chelsea, and that the disease was carried from Massachusetts to Rhode Island, instead of from Rhode Island to Massachusetts, as was at first supposed. The general quarantine against Rhode Island cattle remains in force, and probably will be continued until the disease has been stamped out.

waterproof coat that can be afterwards sponged off with some disinfectant solution before going out among other cattle.

An investigation has already been started to find out how extensive this disease is, and to obtain an exact diagnosis. A herd of thirty cows in Dedham is quarantined and placed under the care of a veterinarian, and a smaller herd has been quarantined in North Attleboro. Dr. D. E. Salmon, chief of the Bureau of Animal Industry in Washington, has been notified, and he will send two experts to Boston to make an investigation.

Dr. Peters has detailed two veterinarians to the stock yards in Brighton to examine cattle there, in order that the disease may be traced, if it has appeared in any of the places whence the cattle come. C. E. Denning, who is the agent of the Cattle Bureau in Massachusetts, and has charge of the quarantine service in Brighton and Watertown, is making a second examination of the cattle quarantined in Dedham.

Thus far the disease has been discovered with a certainty in only two places in Massachusetts, though it has spread more extensively in Rhode Island. Dr. Peters has placed himself in communication with the inspectors of animals in every town and city of the State, advising them of the appearance of the disease, and giving them directions concerning its detection and treatment.

Since the above was written, it is learned the disease has found lodgment in six or seven locations. An auction sale of cattle was held in East Acton a short time ago, and the disease has been found in places to which cattle were taken from that auction. In Acton alone, there are now four places under quarantine, enclosing in about one hundred animals. Cases of diseases are reported also in Littleton, Fall River, Danvers, Concord, Methuen, Needham and probably in Barre.

The Bureau of Animal Industry in Washington may decide to take command of the situation and detail its men to make a thorough investigation of the whole State, to find out where the disease is and to quarantine it. This is said to be necessary, and if the United States does not do it, the State will have to use its own funds for the purpose.

Owing to the spread of the disease already, and its contagious nature, farmers and milk producers are advised by the State authorities to get along for the present with the live stock they have on hand, so that the traffic in live stock in Massachusetts may be brought as near as possible to a standstill. Dr. Peters thinks the business at the Brighton stock yards may have to be suspended next week, and the Boston Board of Health has advised against the importation of any cattle to Boston for exchange at present. So far as the Brighton market is concerned, this will not affect the beef cattle. They may come in as usual, but the restrictions will be placed on the animals brought here for the exchange trade. Dr. Peters states that it is not a hardy germ that causes the "foot and mouth disease," and it may be killed with weak solutions of chloride of lime, borax, or some other germicidal preparation.

Farm Dairying.

It has been very noticeable of late that the papers are giving a great deal of space to the subject of farm dairying, whereas a few years ago they filled their columns with articles in favor of the public creamery, if, in fact, they did not, as was frequently the case, slander private dairying.

Like every movement, the public creamery had its reaction. Creameries were built where none were needed. Large ones were built where small ones only should have been planned. Some were built where there may have been milk enough, but no dairy knowledge among the patrons sufficient to insure intelligent handling of the farm end of the business.

Now the private dairy is coming again to the front. It is more and more recognized as a very important item in agriculture.

A startling feature in the dairy world just now is the failure of large numbers of public creameries. Coming at a time of great prosperity it has been a matter of comment and speculation as to its cause. From dispatches appearing in the Associated Press news it seems that these failures are attributed to good times—strange as it may seem. It is claimed that high prices for grain and beef have enticed so many away from dairy work that the milk supply has fallen off until the creameries can no longer run at a profit. The same dispatch says that farmers who are in dairying and are thus left with closed creameries in their neighborhoods are urged to organize co-operative creameries.

We fail to see just the point here. Conditions will be much the same, whether a creamery is co-operative or otherwise, so far as supply of milk and economy of operation is concerned. It will be much better for these dairymen to go into private dairying and be at once independent of the public creamery.

And it is short-sighted policy to abandon dairying because other lines are paying so well just now. The inevitable reaction must come, and when it does, dairymen will pay when every other industry is suffering from hard times. It has been so in the past, and history repeats itself.

M. A. CARSON.

A tribute in favor of American horticultural enterprise is exhibited in the fact that the fruit farms of the great English companies in western Cape Colony are being developed under California experts. Great Britain is about to spend an enormous sum of money in stimulating agriculture and horticulture in South Africa, and among other experts is calling upon the California fruit growers.



HAPPY DAYS AT HOME.

not injured by cropping or trampling.

But we would never seed a pasture without using the sweet vernal grass, which makes but little hay, but is valuable for its early and constant growth, and the delicate but rich flavor it imparts to butter made by the cows pastured on it. It should be sown with other grasses for a permanent pasture, but we think it succeeds best on a lime soil, as it is abundant on the hillsides of Vermont, and the quality of the butter made there is largely attributed to this grass.

And now we come to what we think may be called the king of grasses for meadow or pasture, the orchard grass. It blossoms at the same time as red clover, and therefore should be sown with it instead of timothy. It is very productive, yielding, when sown alone on good soils, from three to five tons per acre. It is very nutritious and much liked by all stock, either as grass or hay, and often can be cut two or three times in a season, even in a dry season, as it stands drought well. In a pasture it is one of the earliest to furnish food, and bears well a constant cropping. While it has the habit of growing in tufts as does timothy, it may be made to spread more by harrowing and then rolling in the spring, yet it needs some of the finer grasses grown with it to fill the spaces between the tufts.

The clovers, strictly speaking, are not grass, but they are usually considered and treated as such, and have value for hay, for pasture, for seed, or for enriching the soil.

turn brown, and if the soil is strong, it may be relied upon for one or two more crops the same season. When the seed is wanted the first crop is usually cut early, and the second is allowed to stand until two-thirds of the heads are ripe, then thrashed. While this leaves the straw less valuable for hay, it is often fed, and when cut and moistened and a little meal or bran scattered over it, cattle eat it readily and do well on it. The second and third crops of the clover make a rather light hay, but it is excellent for feeding to calves or any young stock, or to cows that are to calve, or sheep that are to drop lambs soon, as its succulence prevents coarseness and keeps the bowels in good condition. Even breeding sows are benefited by it, while hens eat it greedily as green food in the winter.

Where clover is wanted to enrich the soil, the first and sometimes the second crop is cut for hay, and the later crop plowed under. Some even mow for two years, plowing in the last crop for the manurial effects. They claim that they need the hay, and that the root growth is larger and more valuable at the end of the second year. When this purpose is intended, the clover is usually sown without grass seed, but a mixture that is liked for mowing lands is from eight to twelve pounds of red clover, eight pounds of orchard grass, four pounds of timothy and two of redtop. On a strong soil we would add four pounds of fowl meadow-grass to this.

In some sections the crimson clover is

seeding, we will give a few mixtures. For mowing lands, to be broken up and cultivated after a few years, six pounds each of orchard grass and timothy, ten to twelve pounds of red clover, five pounds of ryegrass and four pounds of redtop. For mowing a few years and then pasturing, six pounds of timothy, four pounds each of Kentucky blue-grass, orchard grass, ryegrass and wood meadow-grass, white clover, two pounds each of red clover, rough-stalked meadow-grass and sweet vernal grass. These nine varieties should give a good crop of hay for a few years, and then have a strong turf that would make a pasture go early and late, in wet season or dry, and, rather than omit any of them, we would prefer to add four pounds of fowl meadow-grass and two pounds of meadow oat grass.

For a permanent pasture, not to be mown at all, try six pounds of orchard grass, two pounds meadow foxtail, five pounds of white clover, four pounds each of red clover, timothy, ryegrass, Kentucky blue-grass, meadow fescue, redtop and rough-stalked meadow-grass, and if the soil was deep and moist four pounds of fowl meadow per acre. A good mixture for lawns can be bought of the seedsmen in quantities from one pound upward, but we like a mixture of eight pounds orchard grass, four pounds of wood meadow-grass, six pounds of Kentucky blue-grass, six pounds Rhode Island bent grass, four pounds sweet vernal grass and four pounds white clover per acre.

Dr. Austin Peters, chief of the Cattle Bureau of the State Board of Agriculture of Massachusetts, has notified the inspectors of animals in the different cities and towns of the Commonwealth of the existence of this "foot and mouth disease." The cattle are first noticed to drool, then have blisters appear in the mouth or on the tongue, which later break, forming little ulcerating sores. They do not eat well while their mouths are sore. They also have blisters appear around the feet, especially in the space between the two divisions of the hoof, and in some instances blisters appear on the udder, which afterwards break and form raw sores on the udders or teats.

The disease may also be communicated to sheep and swine. Dr. Peters wishes if any of our readers meet cases of this kind that they would quarantine the cattle, sheep or swine that have the disease or that have been exposed to it. This advice is directed to inspectors of animals especially, but every owner of cattle will be anxious to do what he can to stamp out this disease. Cattle thus affected should not be taken off the premises, or driven across or on any public highway. If a farmer has fields which have not any public highway between his barn and the lots he wishes to turn them into, he can turn them out if he wishes, provided they do not come in contact with his neighbor's cattle. Otherwise they should be kept in the stable. Dr. Peters advises those who have any herds where this trouble exists to wear rubbers and an old

man for the years 1874, 1875, and 1876. He was the General Court clerk for the years 1877, 1878, and 1879. He was elected to the town for the years 1878, 1879, but declined a re-election as was, with his brother, Charles A. Williams. Town Counsel for twenty years or more, and was a Trustee of the Public Library and a member of this society.

He was married and occupied the old mansion house in 1846, when he took it down and erected a new one. He occupied the new house from 1846 until 1886, when he burned it down and erected upon its site the fine modern house now standing, which he owned and occupied until 1899, when he sold it to its present owner, Mrs. Charles C. Williams. He lived ever since in the new house. For nearly a hundred and fifty years the old house was a landmark in the town. If its walls were still standing, it would tell of the many things that had happened within them, much that is now lost would have been added to the history of our town. Could we see the old house, we could see the things that long list, all but one have been mentioned. We can only get a glimpse of the lives and character of the Williams family.

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her hair vaguely curling about her ears at he was thinking, but of the spectre that rooded over the eyes of her child—the spectre of glaucoma!" The professional man is always evident in Dr. Bryson, his trained eyes ever seen searching for evidence of disease. He is the result of a mighty ambition and hard work, his own being wrapped up in his profession. How much confidence he has come to repose in his own skill is evident by the following: he suffers when he discovers he is powerless before a case of blindness. Eyes that are healthy and should see do not, and cannot ascertain the reason. He lets his practice go, devoting his whole time to this case. The love part of the story is developed, but suffers by the continued continuity which at times becomes obtrusive

Export Apple Trade.

The exports of apples last week included 3,931 barrels from Boston to Liverpool, 300 barrels from New York to Liverpool, 6,534 barrels to London, 4,487 barrels to various other ports, a total of 24,351 barrels; 6,762 barrels from Montreal to Liverpool, 6,004 barrels to London, 35,331 barrels to Glasgow, 4,835 barrels to other ports, a total of 67,935 barrels; 40 barrels from St. Catharines to London. Total for the week, 94,523 barrels to Liverpool, 22,478 barrels to London, 35,331 barrels to Glasgow, 9,816 barrels to various other ports, a total of 161,948 barrels for the week. Corresponding week last year, 36,376 barrels to Liverpool, 23,170 barrels to London, 35,331 barrels to Glasgow, 17,878 barrels to other ports, a total of 112,755 barrels to all ports. Since the season opened, 2,553 barrels have been shipped from

Poultry.

Practical Poultry Points.

We scarcely know which disease kills the most poultry each year, the liver disease or the roup, yet the existence of the former is scarcely known to many poultry keepers. They know that some hens grow poor even when well fed, and finally die as a result of this apparent wasting away. If they were opened and examined the liver would be found either soft and pulpy, or greatly enlarged and covered with small white spots. If noticed when the disease first assumes a serious aspect the hen will be seen to be moping and dull, and the red of the comb will be yellow, as also the face. While it is difficult to cure this trouble and not worth the trouble for an ordinary fowl, it may be cured in some cases by giving two grains of calomel every other day, following with a half teaspoonful of castor oil or even of fresh lard. The food should be only hard grain, as wheat, barley or oats, no mash and but little meat food, but always plenty of grit and pure water within reach of them.

Other hens seem to lay on fat excessively, and die suddenly. Many ascribe all such cases to apoplexy, from too liberal use of rich food, but we think impure food, or that which has soured, is one cause of the liver trouble. In these cases the liver is likely to be much enlarged. The only possible remedy consists in reducing the amount of food given almost to starvation point, cutting out Indian corn or cornmeal entirely, and, in fact, all warm mash. An occasional feed of wheat bran mixed in cold water, just enough to leave it crumbly, will be beneficial rather than injurious. Having the roosts too near the roof, so that a change in temperature outside is quickly felt on the back near which the liver lies, is thought by some to be a not infrequent cause of liver disease, but we have not had satisfactory evidence of this. Yet it will do no harm to avoid this possible cause, as it will be but an error on the right side.

This disease, like the roup, may be said to be hereditary, or at least it so weakens the vigor of the fowl that the chickens are more liable to it. Many lose large numbers of the chickens they hatch each year by using eggs from hens that are so diseased that the chickens lack in vitality, and doubtless this may be the cause of many chickens dying in the shell. In cases of such mysterious deaths among chickens at the Rhode Island Experiment Station they found many such cases in chickens but three or four weeks old. While it is not always easy to detect the liver disease in its first stages, avoid using eggs for hatching from fowl that have shown marked changes in weight either way, or that are not bright and active appearing. We would also have said those that show yellow in face or comb, but usually after they reach that stage they will not produce many eggs. As we have said, we would not try to cure a very valuable hen, and even then doubt if she would be valuable as a breeder the same season. Better kill and burn her, or bury her deeply under some tree or vine where she will enrich the soil.

There is always a notable difference between the different breeds, or some different breeds, as to the size of the eggs that they lay more usually than in the number they produce in a season. Some that were not very prolific in numbers were found to produce greater weight in a year than others which exceeded them in number. How much of this increased weight was edible and how much was shell and the inner skin, or which was the most valuable for food purposes by containing the most protein, we have no means of judging. But the forcing of pullets to begin laying very young, or of older fowl to increase their egg production by the use of stimulating foods, is almost certain to result in making the eggs smaller in size, and they will continue so until after they have had a rest, even if they do not always continue so. Extra large or unusually small eggs are to be avoided for hatching purposes, the first because they do not always hatch as well, and the latter because they perpetuate the tendency to produce small eggs, and in time may result in reducing the size of the chickens and the fowl when they mature. We are not yet convinced that the two hundred-egg-a-year hen is the most desirable to breed from, but wait to see what faults may develop in a few generations. Those who keep hens for eggs alone may like her, but those who want to market or eat that poultry may not find her so profitable. We call a flock that will average twelve dozen eggs a year and raise a good lot of strong, thrifty chickens a profitable one.

It is reported that the class of poultry shown at the town and county fairs this fall has been much better than usual. This is ascribed to two causes, one being that the fanciers who have often held back from these exhibitions, reserving their best birds for the winter poultry shows, have this year come forward at least to the shows near them, and there are few shows held where there are not local fanciers, who can show really good birds. If they can get the trade of those near them, interest them in breeding and keeping better stock, they are willing to leave it to those better known and more liberal advertisers to "ship eggs and birds to all parts of the civilized world," as they claim to do. Very few show anything but pure-bred poultry, and many of them have that which is well bred. Thus the local fair furnishes an object lesson to the farmers who would be likely to visit the shows that are limited to poultry and pet stocks of cats, rabbits, white mice and similar exhibits.

The gathering of fanciers who have had long experience in the business, and those who only venture to style themselves amateurs, cannot help but be of advantage to the latter, some of whom will profit more by their failures to win prizes than they would if they had won them. They will see wherein they have lacked, whether in foundation stock, in care or in preparation for exhibiting. It is true that the fall fairs usually are held too early to allow the birds to be in their best condition of form and plumage, and that many will look better in January than they did in October, but this is no more a hardship to one than to another, excepting as some of those who are most experienced may have been able to hatch chickens earlier and by proper feed and care to mature them earlier. If this is so, those less fortunate may learn a lesson from them. There is no reason for exhibiting any other fine stock at a local fair that is not equally strong for showing the best poultry. It creates or stimulates an interest in it, and leads new converts into the business each year.

We have seen poultry houses from sixty to two hundred feet long divided into rooms of ten or twelve feet square, each room intended for a flock of twenty to thirty fowl, and we did not like them; first, because

where so many are gathered under one roof, if any contagious or infectious disease gets in one flock, it is difficult to prevent it from running through all of them. This also makes the yards too narrow, and to get the room that should be allowed to each flock they must be very long. Anything that is saved in the building in this way is lost in the cost of fencing such yards. They may do for fanciers who keep only a breeding pen of a half-dozen birds in each compartment. We have also seen the colony plan in which each flock of perhaps twenty or thirty has a house and yard or two yards to itself, and while this is better, it makes almost too much travel to visit many of them.

We like best a double house with room for two flocks, making about 12x24 feet on the ground, if the twelve-foot boards are the easiest to procure, or larger if we are obliged to take fourteen-foot boards. If the boards are matched, covered with roofing cloth or felt and shingled, they should be warm enough in this climate, or, if not, they can be sheathed on the inside of the studding with matched boards again, at least on the north side and east end on which we get most of our cold winds.

We would not have it so high that it would not keep warm, nor so low that a man could not stand upright in front of the roosts and dropping boards. We would have it face toward the south or southeast, and would not have too much glass in the front, as that would make it too warm when the sun shines and too cold at night, though the latter can be remedied in part by the use of curtains or shutters, or by double windows in winter. A window three feet high by twelve feet long, the lower edge two feet from the ground, is ample for a room twelve or fourteen feet square. The roosts should be low and the board to collect the droppings below them, while the feed boxes and water tanks or troughs should be at the front. The nests may be under the droppings board if so desired, having a section lift up for convenience in reaching them, or having them to draw out. It is little more work to care for two flocks in such a house than for a single flock, and the yards may be as wide as desired.

Brittle Spring Chickens.

Spring chickens that have been in cold storage for two years are not by any means strangers to Buffalo tables; no more are "fresh eggs" that have been in cold storage for a year, more or less.

"And it takes a mighty good judge to tell them from chickens or eggs that have just come in from the farmer's barnyard," said a well-known cold-storage man with whom a reporter talked yesterday.

"In storage," said he, "we keep the rooms at a temperature of from three to four degrees below zero all the year round. Whatever is put into storage is simply frozen stiff, and in this state it is impossible for it to change condition; it is just as good the day it is taken out of cold storage as it was the day it was put in, no matter what length of time is permitted to elapse, whether it be one year or two or even longer."

It is no uncommon thing in this city for produce merchants to buy thousands of dozens of eggs in the summer time, when eggs are selling for next-to-nothing prices, put them in their private compartments in cold-storage houses and hold them for a rise in the egg market. Bought at fifteen cents or less a dozen, they are held until the price has soared to thirty or thirty-five cents when the supply from the henneries is exceedingly small, and then they are put on the market at a good big gain.

Another cold-storage operator with whom a reporter talked yesterday told of an accident which recently occurred in one of the cold-storage warehouses of which he is very familiar.

"A crate of chickens was being moved the other day," said he, "and by accident the crate, which contained several dozens of choice dressed fowl, fell a distance of about twenty feet. It had been in storage about two years and had become a veritable cage of ice. In the fall the crate broke in half, and would you believe it, the chickens lying in the crate where the break occurred, also broke as clean as though an ice man had cracked a cake of ice in half and it separated."

"I had one of those chickens on my dinner table next day," said the cold-storage man, "and I never ate a fowl that tasted better, and mind you, it had been in cold storage for about two years."—Buffalo Courier.

Horticultural.

The Cranberry Crop.

As Thanksgiving is an American institution, so Thanksgiving sauce is unpopular, if not unknown, on the other side of the Atlantic. An attempt was made several years ago to introduce the cranberry into Europe, but the attempt proved a failure. A number of cranberry growers formed a club, furnished the berries, employed agents to cook them right before the eyes of the public in different market-places of England, but the people only tasted of the bright-red sauce, and shook their heads.

The cranberry trade, which will reach its high-water mark this week, and remain high until after New Year's, is at the present time pretty evenly divided between a dozen large cities, including New York, Philadelphia, Chicago, Minneapolis, St. Louis and Kansas City. A few years ago Philadelphia was the centre. On the Pacific coast Los Angeles consumes the most cranberry sauce in proportion to its size, for the reason, perhaps, of the large contingent of Easterners who have settled there. Few cranberries are shipped to the Southern cities of the United States, Baltimore or Washington marking the lower boundary of the trade.

The bulk of the cranberries of this country come from the part of eastern Massachusetts which lies near Cape Cod. The bogs of this region afford the wet, peaty soil which the cranberry loves. Wareham, on Buzzard's Bay, is the centre of the industry, and here is the home of A. D. Makepeace, who is called the "Cranberry King." Mr. Makepeace owns some seven hundred acres of bogs in the towns of Wareham and Carver. He is about seventy years old, and has spent forty years of his life in cranberry cultivation.

Another noteworthy raiser of cranberries is George R. Briggs, brother of Dr. LeBaron R. Briggs, dean of Harvard University. George Briggs was himself on the staff of instructors of Harvard for many years. His bogs are situated mainly in the town of Plymouth.

The cranberry crop of Massachusetts last year was estimated at two hundred thousand barrels, which, at the average price of \$4.75 a barrel, represents a value of nearly \$1,000,000. This year's crop will fall below that of 1901, it is thought, by about twenty thousand barrels. Other sources of the red berry are in New Jersey, which in 1901 contributed



ALSIKE CLOVER.

110,000 barrels; Michigan and Wisconsin, with a joint output of about eighty thousand barrels; Oregon, Washington, Nova Scotia and a few other places. Frosts and pests have cut down the total crop this year, and it is believed that cranberries will cost a little more than last year.

Harvesting cranberries in a Massachusetts cranberry bog on a day late in September is a picturesque sight. The work is now done chiefly by Portuguese. They are paid at the rate of eight cents for six quarts, and they earn from \$3 to \$5 a day. They use scoops for the most part in gathering the berries, and they pluck the clusters from the vines without injuring them to any practical extent. The scooping hurt the berry much less than the hand would, for the fruit is so perishable that it will rot if bruised or squeezed by the picker's fingers. In some of the bogs tramps are almost exclusively employed, and the "hoboes" say that they find this a good chance to lay in a little "green." The cranberry season furthermore comes at a time of the year when sleeping on park benches is not as Arcadian as in the summer time.

Cedar swamps are usually chosen to convert into cranberry bogs. After the vines are set out, it is three or four years before they bear fruit. About once in two years a layer of fine sand is sprinkled over the bogs so that the trailing shoots may take root, and the number of plants will be thus increased. It is only the upright stems which bear fruit, and, consequently, it is most desirable to increase their number by the sand treatment.—New York Tribune.

Vegetables in Boston Market.

We did not look for any decline in prices of vegetables here until Thanksgiving was past, but the market is well stocked, and some are lower because of the abundance.

Beets sell at 35 to 50 cents a box, carrots 40 to 50 cents, parsnips 75 cents and flat turnips 50 cents, yellow turnips, St. Andrews 65 to 75 cents a barrel. Native onions are 35 to 45 cents a bushel, Massachusetts yellow \$1.25 to \$2 a barrel and New York \$1.75 to \$2, Spanish \$2.75 a long crate, leeks 50 cents a dozen bunches, radishes 25 cents a dozen and salsify \$1.25 to \$1.25. Early celery is 60 cents, Paschal \$1.25 and Boston Market \$1.50 a dozen, cucumbers from hothouse \$7 to \$9 per hundred for choice, \$4 to \$5 for medium and \$2.50 for No. 2. Southern \$1.50 to \$2 a crate, peppers \$1.50 to \$2 a box, hothouse 50 cents a pound and California scarce at \$2.25 to \$2.50 a crate, egg plant \$1.25 to \$2 a box, squash \$1.00 to \$1.25 a tin for marrow, \$1.50 for Turban and \$2 to \$2.50 for choice Hubbard. They are plenty. Pumpkins 25 cents a bushel box, artichokes \$1 a bushel, mushrooms dull at 50 cents a pound.

Cabbages are dull at \$2 to \$3 per hundred, 60 to 75 cents a barrel. Savoy the same and red to 75 cents a box. Cauliflower 15 to 18 cents each. Brussels sprouts 10 cents a quart by the crate. Lettuce 50 to 60 cents a small box and spinach 25 cents. Parsley \$1 a box, okra \$1.50 to \$2 a carrier. Romaine, escarole and chicory 75 cents. String beans are scarce and higher. Butter beans and Virginia wax \$1.75 a basket, Charleston \$1.50 to \$2, Florida \$1 to \$1.50 a crate. Mint is 75 cents a dozen bunches and watercress 50 to 60 cents.

Potatoes have gone up in price and are firm at the advance. Houlton Green Mountains 75 to 80 cents, Hebrons 70 to 75 cents, York State Green Mountain and round white 65 to 68 cents, Western round white 60 to 65 cents, Virginia sweet \$1.50 to \$2 a barrel and Jersey double-head barrels \$2.50 to \$3, and selling well this week.

The Hay Trade.

The hay market shows but little change, though the complaint of too many low-grade goods comes from many places. Good reports are being received of a better class of goods coming all along the line, and if it were not for a lack of transportation we might expect lower values. The holding back of these goods is all that keeps the Eastern markets firm.

Boston receipts are fully equal to the demand, and the lower grades weaken a little on prices. There were 384 cars of hay arrived, of which 87 were for export, and 27 cars of straw. Corresponding week last year 432 cars of hay, of which 147 were for export, and 28 cars of straw. Choice timothy is firm at \$18.50 to \$19.50 for large bales and \$17.50 to \$18.50 for small bales, and No. 1 in good demand at \$17 to \$18 in large bales, \$17 to \$17.50 in small bales, No. 2 large bales \$15.50 to \$16.50, small bales \$15 to \$16, No. 3 \$11 to \$13, clover mixed \$12 to \$13, clover \$10 to \$11, fine choice \$12 to \$13 and swale \$9 to \$10. Long rye is \$13 to \$15, tangled rye \$10 to \$11 and oat \$9.

New York reports a steady movement of hay at quotations, and there is a firmer feeling in the market. Forty per cent. of last week's hay shipments were Canadian and State stock by water. The total was 9815 tons, against 12,387 tons last week, and 11,549 tons same week last year; 700 tons of straw arrived. Exports last week were 27,232 bales of hay. Choice timothy is \$18 to \$19, No. 1 \$17 to \$18, No. 2 \$15 to \$17, No. 3 \$13 to \$14, shipping \$10, clover mixed \$13 to

\$15, clover \$10 to \$11. Long rye straw in demand at \$14 to \$16 for No. 1 and \$13 to \$14 for No. 2. Short rye is \$7 to \$8, oat \$8 and wheat \$8 to \$10. At Jersey it is the condition of the hay market is about the same as for past two weeks. The receipts have been moderate, and demand is good for best grades. Much of the arrivals are medium or lower grades, but they sell fairly well. Prime timothy is \$19 to \$20 and No. 1 \$18 to \$20, No. 2 \$16 to \$17 and No. 3 \$14 to \$15, clover mixed No. 1 \$15 to \$16 and No. 2 \$13 to \$14, clover No. 1 \$14 and No. 2 \$11 to \$12. Long rye straw is \$17 for No. 1 and \$15 for No. 2, tangled rye, large bales \$10 to \$11 and small bales \$9 to \$9.50, oat straw \$8 to \$10 and wheat straw the same.

The Hay Trade Journal gives the highest prices at \$20 at Jersey City, \$19.50 at Boston, \$19 at New York, \$18.50 at Philadelphia, \$17 at Baltimore and New Orleans, \$16.50 at Buffalo, Washington and Richmond, \$16 at Pittsburgh, \$14.50 at Louisville, \$14 at Chicago and Memphis, \$14.25 at Cincinnati, \$13 at St. Louis, \$12 at Minneapolis, \$11.50 at Duluth and \$11 at Kansas City.

Goods the Market Provides.

Although the market-places at Thanksgiving is very much like an old story, it is, nevertheless, just as interesting to the soul on hospitable things intent as ever it was. And though every year there are present in increasing numbers those things good to eat which help to make a dinner appetizing, it still displays as its chief attraction his lordship, the turkey. Of this bird and his condition some individuals who are given to having fits of the blues declare that it is not to be in very high favor this year, owing to the bland November we have been having, for there seems to be a tradition to the effect that cold weather is needed for a proper plumping of the gobble. But we have heard such croakings before, and have noticed that when the time came for proving the turkey it was as delectable as it ever had been, provided it had been selected wisely. That's the difficulty many times: the one who goes "a marketing" is not up to knowing the bird's good points and so does not look for anything beyond the bare fact that he isn't minus a leg or a wing. Then, again, all signs seem to fail at times and surprises are in store. But the safest guide is always to buy the highest-priced birds; like everything else, they are the cheapest in the end. As for price, it is not quite given to us, say within two or three cents of what it will be, but it will probably not go above twenty-eight cents the pound or below twenty-two or three.

Speaking of things available for Thanksgiving that have always stood in close relation to Fourth of July menus, the first of these is fresh salmon, which if it is to begin the Thanksgiving dinner should be broiled, don't you think? Broiled and accompanied by radishes or cucumbers that are just as good as any that help us to celebrate the national holiday.

But if one has a prejudice based on any one of several reasons against buying salmon he may gratify it without depriving himself or his family of fish that is fresh and palatable. Two kinds of bass, the black and the striped, contribute to the attractiveness of every well-regulated fish stall, and whitefish and trout from lakes add to its distinction, while the common mackerel and the Spanish variety round out another prominent feature. Red snapper, cusk, halibut, butterfish, kingfish and sheepshead "also ran" on the days when fishermen got the collection together. As for shellfish there are lobsters (for how many more Thanksgivings shall we be able to put them on the list?), scallops, shrimps, oysters and oyster crabs that are about as expensive as the pearls that sometimes grow in oysters. And there is as true a fish story as ever was told.

Now since a ramble through a market must be a steady zigzag from one stall to another in order to be really enjoyable, you must pardon this weak attempt to set forth the market's goods if it, too, does halt occasionally and round on itself in the telling. So to hark back to poultry; all has been said about turkeys that is necessary. Perhaps, indeed, so much was said that one might take it for granted that no other birds are to be had. Quite the contrary; you can get anything, from a tiny red-bird weighing two or three ounces, to a great, big fat goose, weighing near to twenty pounds. While between these two extremes appear geese at \$1 the dozen, winter yellowlegs and plover at \$8 the dozen, black ducks and mallards at \$2 per pair, teal and widgeon at a bit lower price, grouse and redheads at \$3.50 the pair and canvasbacks at \$5 the pair. Quail and snipe sell at \$4.50 the dozen and squabs at about the same price. The above-mentioned goose and its kind may be had for 22 cents the pound, ducks cost a bit more, and so do chickens. Capons there are, and these keep right along on their 28-cent-per-pound basis.

Now for a peep at the vegetable and fruit stalls, which seem as richly laden and as charming in their atmosphere as at any time in the whole year. Of course, the hot-

house efforts are to be credited with most of this attractiveness, but Southern-grown specimens make a good second. When your time comes to buy them it will be your privilege to say which sort you will have, and your saying will be governed by the price mark, probably. Anyway, you can have tomatoes, cucumbers, radishes, romaine, escarole, chicory, lettuce, eggplant, mushrooms, Brussels sprouts, artichokes, vegetable marrow, and goodness knows what else in the vegetable line. A word as to vegetable marrow. Your English cousin could tell you a long story about it. With the material and information easily obtainable just now, you may become somewhat acquainted with it when you will. It is to be peeled, have seeds removed, cut in slices, boiled till tender, then heated in butter, with a bit of lemon juice in it, and if you like a scattering of Parmesan cheese over it. If after this experience you desire to cultivate the acquaintance keep right on, adding things that suggest themselves to your palate to make it more valuable.

Perhaps it is from the pineapples that most of the strange fruit stalls arises, at any rate the bouncing specimens from Porto Rico smell good enough to eat; then, for fragrance there are the grapes of hothouse growth, and a few of out-door origin that fill every grape want a reasonable human being could experience. And grape fruit and oranges, and apples and pears all do their share toward enticing the buyer into their precincts. Referring to pears, there is a delicacy for beginning the Thanksgiving dinner that will vary the monotony of other years, called the alligator pear, which had its beginning in South America. Eaten with a bit of salt before the soup, as you eat catclawpe, they figure satisfactorily, or you may bring them in later if it appears to you they should be held back. It may be that the doleful stories we heard not long ago about the cranberry scarcity were all true, but we seem to have a plenty just now, and who frets for the future? To tell the truth, the subject of them is introduced here as an excuse for interpolating a very delicious recipe which Miss Farmer promulgated before her audience two or three weeks ago, called very naturally "Frozen Cranberries." This is the way it reads: "Pick over and wash four cups of cranberries, cook ten minutes with two cups boiling water and two and one-quarter cups sugar, skim, cool, turn into a mould and pack in ice and salt, using equal parts. Let stand four or five hours." That, you know, for a punch midway of the dinner would be a pretty delight.—Boston Transcript.

Never in the history of this port have there been so many ocean steamers in port, due to the coal strike. There are forty with a gross tonnage of close to two hundred thousand tons. There are nine regular liners, and thirty-two of the entire fleet fly the British flag. There are forty more regular liners and "tramps" coming, and among all is no American ship.

The price of cotton seed has fallen to \$12 a ton, after ruling at \$20 earlier in the season. Receipts at Memphis are the heaviest ever known.

A quieter demand for wool has led to no easing off in prices. Actual sales of medium Ohio fleece have been made at the highest prices of the year. The costly new fall wools of Texas are selling at a profit, and have advanced within a week. Foreign markets are very firm and advancing. Melbourne is higher on choice wools. At the Geelong sales 644 quality sold at equal to 20 cents bounties landed in Boston. A strike at Buenos Ayres has temporarily suspended business there. The receipts of wool in Boston since Jan. 1, 1902, have been 23,619,337 pounds, against 24,264,382 pounds for the same period in 1901. The Boston shipments to date are 25,466,813 pounds, against shipments of 23,775,625 pounds for the same period in 1901. The stock on hand in Boston, Jan. 1, 1902, was 77,340,463 pounds; the

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The total area of the public lands may be stated to be approximately 1,800,530,440 acres, of which 833,955,476 acres are undeposited, of 151,161,638 acres have been reserved for various purposes, and 764,422,326 acres have been appropriated.

The total shipments of boots and shoes from Boston this week have been 89,867 cases, against 91,502 cases last week; corresponding period last year, 96,036. The total shipments thus far in 1902 have been 3,957,772 cases, against 4,300,804 cases in 1901.

The total Indian population of the United States is approximately 230,306, of which the New York Indians and those known as the Five Civilized Tribes embrace 89,732, leaving 170,574 occupying 156 reservations, having 15,127,000 acres, outside of New York and the Indian Territory.

The amount expended during the year for salaries and other expenses of the Pension Bureau, and the cost of disbursements, fees of examining surgeons, etc., was \$2,526,184.04, making the total cost of maintenance of system \$141,000,428.03.

The exports of live stock and dressed beef last week included 2075 cattle, 2843 sheep, 6300 quarters of beef from Boston; 1230 cattle, 1454 sheep, 13,720 quarters of beef from New York; 620 cattle, 1374 sheep from Baltimore; 1100 cattle from Portland and 3771 cattle, 1777 sheep from Montreal; a total of 8886 cattle, 7478 sheep, 20,020 quarters of beef from all ports. Of this, 6240 cattle, 5094 sheep, 15,220 quarters of beef went to Liverpool; 1260 cattle, 1146 sheep, 3000 quarters of beef went to London; 627 cattle to Glasgow; 250 cattle, 608 sheep to Bristol; 421 cattle to Manchester; 1200 quarters of beef to Southampton and 70 cattle, 220 sheep to Bermuda and West Indies.

The disbursements for pensions by the United States from July 1, 1900, to June 30, 1902, were \$96,445,444.23. Since 1860 the disbursements for pensions were \$2,804,408,857.22, and for cost of maintenance and expenses \$91,654,717.92, or a total of \$2,896,053,575.12, making the entire cost of the maintenance of the pension system since the foundation of the Government nearly \$3,000,000,000. Of this amount \$70,000,000 was on account of the war of the Revolution, \$45,025,297 on account of service in the War of 1812, \$5,814,206 on account of service in the Indian wars (1832-1842), \$31,861,337 on account of service in the Mexican War, \$2,275,184 on account of the war with Spain and \$2,728,873,276 on account of the war of the Rebellion.

Eggs are quiet, although fancy Cape or nearby lots have been sold at thirty-eight cents, at thirty-two to thirty-five cents is a more usual price. Eastern choice fresh are twenty-eight to thirty cents and Northern the same, with fair to good twenty-two to twenty-four cents. Western fancy candled are twenty-six to twenty-seven cents, choice twenty-five cents, selected twenty-two to twenty-four cents and fair to good twenty to twenty-two cents, with dirties at fifteen to eighteen cents. There has been a steady fair demand for storage stock at twenty to twenty-one cents for April packed and 18 to 19 cents for summer packed. There are now 12,000 cases in cold storage, against 82,500 cases a year ago.

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Miscellaneous.

Michael.

She had just returned from the crowded concert hall, where she had enjoyed a veritable triumph. Her face was flushed and smiling, and she still held in her hands the great bouquet of roses—her favorite flower—which had been given her as she left the platform. She was resolved to her surroundings by the voice of her maid, Fanchon.

"There is a telegram for madame on the table," said Denise, picked it up; it was addressed to "Mrs. Fielden," which was unusual. She was known to the London world and her friends as "Madame Elena." She opened it sharply. It was brief and to the point:

"I think it is right to let you know that the boy is seriously ill—Michael."

Unconsciously she crushed the message in her hand, and her thoughts flew to the Lincolnshire village where it had been written. She saw again the flat fen-land, the long stretches of empty wastes, which she had grown to love, almost to fear; all the grayness and barrenness which were so antagonistic to her gay, beauty-loving nature. Then the scent of the roses smote her sharply, the signs of the luxury of her own surroundings, the silks of taste and money everywhere, and turning to the maid, she cried:

"Bring me an 'A. B. C.' and pack a bag. I am going into the country."

"Shall I attend, madame?"

"No, I don't know how long I shall be away. I will write." Her lips twitched as she thought of the fashionable French maid in the bare manor-house with old Hannah for company.

"I wonder if he really is ill?" she pondered, as she sat in the train. "I think, Michael would scarcely have sent for me unless he were. The meeting will be as awkward and uncomfortable for him as for me. Poor little Michael—what a name to give a child!—I wonder what he is like now? He was not a pretty or interesting child. I remember he was always crying."

There was no one to meet her when she arrived, but that she did not expect, though the village fly had been sent to the station on the chance of her coming.

After a drive of nearly an hour she recognized a familiar gateway; she remembered the old coat-of-arms cut in the stonework, though she could not see it now, with the motto, "I live! I die!" Yes, that was all the Fieldens had been doing for generations. It was a decaying race, and she had not had the energy, or perhaps the power, to stop the ruin that was creeping on them, and the man who lived there now had grown sour and bitter with his lack of life.

"Master is upstairs," old Hannah said distantly, in reply to Denise's greeting. "He hoped you would excuse him coming down, but the child is very restless tonight, and can't well be left if you will please to sit down and take something. I will tell him you are here."

She opened the door of a room where a frugal meal was laid.

"I don't want to thank you, my Denise," said Michael, "I will go up at once if I may," and before Hannah could raise any objection she was half way up the stairs.

She heard a murmur from the oak bedroom, where the head of the house was always born and where most of them had died, and tapping lightly on the door she went in. No one had heard her, and for an instant she stood as though arrested on the threshold. What a great room it was! And how solitary those two figures looked in it!

"I am sorry to trouble you," the man said, getting up as she moved. "I am afraid you have had a long, trying journey, but I thought you ought to know."

"You did quite right," she said, thickly. What a pitiful, little shrunken form it was, looking almost lost in the vast oak bedstead, of which it was a tradition that each successive Fielden should carve a panel, so that it had always seemed to Denise a weird, restful place, belonging to the dead rather than the living. She had looked on more than once, on a moonlight night, fancying ghostly fingers had come back to finish what here and there had been left incomplete.

"Oh, you poor little soul!" she cried, a sob in her voice, and the next moment her arms were over the bed, and the little figure was gathered to her breast, where she crooned over it, calling her baby, her little Michael, whom she had treated so badly, reproaching herself and showering soft kisses on the wan face in the same breath.

"He is very weak; you must not excite him," a warning voice said. She had forgotten that any one was there, and the calm, measured tones were like a rebuff. The old feeling of restraint and fear held her for a moment, but the mother-love, which had wakened the first time at the sight of the forlorn, suffering child, rose stronger than anything else.

"I shall not hurt him," she said, holding the boy close to her breast. "See, he is already more content." The little face certainly looked less sad and troubled, and one waste of time had gone up around her neck, while he mumbled at her as a matter of course in those unknown arms.

"Has he been long like this?" she asked. "You ought to have told me before."

"He was never strong, as you may remember," he answered coldly. "He does not take after my family; he pines for warmth and sunshine, as you did. I must remind you that you have never given me reason to think that you had any particular interest in him. I was not at all certain that you would come now."

"Not come!" she exclaimed. Then she remembered. "I beg your pardon," she said humbly; you are quite right. It is I who am to blame—I was, but the boy—But—But—her voice growing husky, "I did not know he wanted me so badly. I was so young when I went away—I am not very old now—and I did not understand many things. Perhaps if you had reasoned with me—if you had pointed out—"

"Do you think I wanted a captive instead of a wife?" he asked harshly. "I saw how you fretted and pined like a caged creature; I saw the hunted look in your eyes; I knew you would wear your life out in a little if it went on."

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The Horse.

New York Farm Notes.

Lewis County, as well as other sections of New York State, have been blessed with one of the finest Novembers ever known here at the North. Up to this date the weather has been warm, with no flurries or snow to mention. This is an especial blessing, on account of the fuel famine, as the warm weather has favored a great saving in wood and coal. Coal has now begun to arrive in this section, so that all will be accommodated in due time.

Our fields are still green, and the country does not have the appearance of approaching winter. In this town, and even in those towns north of us, there is still a large amount of grain unthreshed. Machines have all been busy for several months and have not finished their appointed tasks. Many stacks of grain are badly injured from their long exposure to the frequent rains. The oat crop was a bountiful one, with its uncommon growth of straw, throughout this section.

Buyers have been shipping potatoes during the month, paying the farmers from forty-five to fifty cents per bushel. The crop in general was not an average one.

The dairymen are receiving good prices for milk, delivered at the station. Deer River has two stations. At one the producers receive \$1.32, and at the other \$1.35 per hundred pounds. At Denmark the patrons are receiving \$1.30 per hundred pounds for their milk, and have the whey for their pigs.

Winter dairying is all the rage with the farmers in a greater portion of this country, especially those within the reach of milk stations. Cows are now coming fresh in milk, which keeps the quantity well up. All kinds of feeding stuffs are still high. Cows require plenty of feed to keep up the flow of milk during the winter months.

Many of the farmers who have made it a practice to fatten all of their calves are selling them at four or five days old, milk being too high for those producers who deliver their milk at stations to reserve the same for fattening calves. Those farmers remote from the stations still continue to fatten their calves. P. E. WHITE.

Deer River, Lewis Co., N. Y., Nov. 22.

The Scarcity of Meat in New York.

Meat—prime, strictly first-class beef, mutton, "lamb," and veal for domestic use—is meat these days, just as it was in what was termed the beef-famine season. Investigations of the conditions and prices of the carnivorous food supply compel the conclusion that meat fit for the table of the critical public is not plentiful, and dear, and that what are known as "Washington-market prices," and the signs displayed by vendors of meat furnish no safe criteria for housekeepers when they let down a little budget of outlay before they go out marketing.

The prices of this class of nitrogenous food fluctuate daily, and a butcher doing a gilt-edge trade knows, as a rule, what he will charge his customers only after making his wholesale purchases. It is true that meat has gone down in cost since May, but the vendors to consumers had such a season of poor profits, through selling at a bare profit, that they are recouping themselves, and will continue to do so until beef gets to a lower level in price and a higher standard in quality. This will be when "grass" or "grass and feed" beef, which we have been eating, ceases to come to the market and prime "fed" beef of the mammoth corn crop takes its place.

The uncertainties of beef prices are well illustrated in the fact that only a couple of weeks ago butchers who cater to those who will have only the best on their tables had to pay 25 cents a pound for short ribs, which they had to cut up and relieve of fat, bone and trimmings before distributing in respectable joints.

It would not be possible in an ordinary chronicle of the retail meat market to give a complete idea of what prime meat is, and the various grades of inferior meat which are sold at prices which make the housewife wonder why it is that her butcher charges her such extravagant and apparently unwarranted prices.

Prime Eastern beef was hardly to be had two or three months ago. It is not abundant now, even for those who do not consider expense in providing their table. Even first-class butchers can show little real stall-fed beef. The majority of them show their carcasses and say that the best they can do is to supply themselves with flesh from grass-fed oxen that have been "fed" for a couple of weeks. The main trouble is that even the wealthy have but second choice at the best. Hotels, the more important restaurants and steamships have a first choice, and much of the prime beef of the West and not a little of that of the East goes over the Atlantic refrigerated or chilled. Then the butchers who cater to rich or discriminating customers come in, and what they leave is for the "general public," and the last choice is for those who vend poor flesh to the dwellers in crowded tenement districts.

A study of the live stock market report sheds much light on the question. Here we have not only quotations for steers, "best," or "choice," or "prime" steers, but "poor to medium," "stockers and feeders," "heifers," "bulls," "fat cows," "thin cows," and so on, each with a down grade. Little to be wondered, then, that in one corner of the city "fat cow" costs 28 cents a pound and only 10 cents in another. The one may be from a sleek, stall-fed beast, and the other from a decrepit animal that was unfit for work and had to go to the shambles.

The same conditions exist as to mutton, "lamb" not the spring lamb which is in season only at Easter-tide—and veal. A larger buyer for the best hotels and steamships said yesterday:

"Let me try to illustrate where the first-class meat goes, and how in a lot of carcasses, graded that first class, some may sell at more than others. Take 300 'lamb,' this year's sheep, killed in a lot and hung up. I go there, look them over, pick out 50, and for first choice have to pay 90 cents a pound. You can bet I've got the best of them. That meat goes out on my contracts. Another man comes along, and because I've had my



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WORLD'S CHAMPION PACING TEAM.

pick hegets 50 at 90 cents. Buyer No. 3 gets, say a score, at 90 cents. Then come half a dozen buyers of from 30 to 10 carcasses at a shade off 90 cents. What's the result? A lot of 'culls' which bring about 8 cents. The meat's first-class, but as 'fancy' as that which was first picked out, while the buyer can afford to underbid a 'Delmonico' market or take his profit of a round cent a pound from customers who do not hesitate at price.

"As to present wholesale prices in the very best trade by the carcass they run about this way: Beef: grass steers—Texas or Kentucky—poor stuff anyway, 7 cents against 10 cents a month ago; intermediate—inferior stall fed—8 cents to 9 cents, against 9 cents to 10 cents three months ago; best stall fed 10 cents to 11 cents, against 11 cents to 12 cents three months ago, with choice cattle not coming in abundance. Mutton: First-class wethers 7 cents to 8 cents, against 9 cents to 10 cents three months ago; ewes, 6 cents, against 8 cents to 9 cents three months ago; stags and inferior 5 cents to 6 cents, against 8 cents three months ago. Lamb: First class 8 cents to 9 cents, against 11 cents to 13 cents three months ago; inferior grades 7 cents to 8 cents, against 9 cents to 10 cents three months ago. Veal: Good milk veal scarce and high as three months ago, 11 cents to 15 cents; grasses 7 cents to 9 cents, against 10 cents three months ago."

This authority said that the butchers doing a first-class trade had made an all-around reduction in the price of beef of about one cent a pound, compared with three months ago, and on mutton and lamb of from 1 to 4 cents. On veal it was impossible to reduce the price and sell at a profit. At things being equal, it did not appear to be possible to make a further reduction for prime meat at present, unless butchers decided to pocket the losses or want of profits during the meat famine.

The following scale of retail prices for prime meat shows that the cost to large customers, such as hotels and steamboats, the cost to this class three months ago and the prices charged by butchers who keep "Delmonico" markets:

Hotel and Steamboat Trade, 3 Months Custom.	Trade, 3 Months Custom.	First-Class Butchers, 3 Months Custom.
Beef—		
Round	18	20
Sirloin	16	18
Porterhouse	20	22
Tenderloin	10	12
Rib Roast	18	20
Chuck	10	12
Round	14	16
Cross-rib roast	12	14
Soup and stew p.	8	10
Chuck steak	10	12
Cornd beef	7	8
Mutton—		
Leg	12	14
Shoulder	7	8
Loin chops	10	12
Rib chops	10	12
Neck and breast	5	6
Veal—		
Leg	12	14
Shoulder	10	12
Breast	10	12
Back	10	12
Loin	18	20

Prices of lamb are a shade over mutton. All the gilt-edged custom dealers in meat that were seen on the west side said that the prices given above might change any day so great were the fluctuations in the market.

"We cater," said one of them, "to customers who either don't care what they pay or who must have prime meat, cost what it may. Of course, we are over the retail prices paid by the hotel and steamboat men. They have less delivery charges to pay, and no cores to keep. But there is little money in the best stuff. Butchers who deal in the grades of cheap stuff make the money by 'grading the changes,' pretending they're selling prime meat. Even we have our arrangement by which a second-class dealer

gets a prime carcass and we get the prime pieces, paying a prime price. We've got to have these cuts, he couldn't sell them in his trade."

Another dealer said: "We've got to catch up for the time we sold meat at practically no profit. We have only reduced prices a shade and can't sell beef lower in present conditions."

"Mutton and lamb," said another butcher, "we sell about 2 cents a pound lower. Beef has to remain just about where it was. Veal is as dear as at any time now. But I am glad to say that 'grass' beef is running out, and there will be very little poor beef in the market at the end of the month, and the good beef will be cheaper."

At a cheap all-round market that does a vast business in Harlem the proprietor admitted that he had two scales of prices, one placarded, the other not. The reporter discovered that there was a third scale of prices. The placarded prices were: Roasts of beef 8, 10, 12, 14 cents, sirloin and porterhouse steak 15 cents, cross ribs 14 cents, cross-rib steak 16 cents, top sirloin 14 cents, top sirloin steak 16 cents, forequarter spring lamb 10 cents, hindquarter 12 cents, leg 12 cents, mutton 9 cents. Some of the second and not posted prices were: Roasts of beef 18 cents, sirloin steak 18 cents, porterhouse 25 cents. Mutton chops were 7 cents higher than the posted price for the meat.

The proprietor, without blinking, said he sold as good meat as any in the market, as "prime as in any store on Columbus avenue," and as prices soared reductions were given to his customers.—New York Times.

Cheese More Nutritious than Beef.

Notwithstanding the fact that cheese is much more nutritious than meat, and less expensive, much less of it, per capita, is used in this country than in England, where the latter is not so plentiful. America is the greatest cheese-making country in the world, yet the average consumption for each person is three pounds, while in England it is eighteen pounds. Our great cheese-manufacturing centres are in Wisconsin and New York, each of which has about one thousand dairies. There are about one thousand others generally distributed over the country. Wisconsin only manufactures about one-half as much cheese as New York. The production increased from one hundred million pounds (all made by farmers) in 1850 to 1,492,698,143 in 1890, ninety-seven per cent. Of this, seven million pounds were sent to Great Britain.

From one gallon of milk a pound of cheese may be made, containing as much fat as three pounds of beef, and as much protein as two pounds. The casein and butter fat contained in this food are very nutritious. It not only furnishes needed fat for the system, but also produces heat and energy. Casein is a valuable protein composed of hydrogen, nitrogen, carbon and sulphur. If sugar and bread be eaten with cheese, the combination furnishes a most valuable meal, but the food will be found hard to digest unless one exercises vigorously. It is very small quantity of bicarbonate of potash with cheese when it is eaten, as an alkali assists in rendering casein soluble.

In manufacturing cheese, fresh milk is first poured into a vat and left until the cream rises to the top. If "skim-milk" cheese is to be made, the cream is removed. If whole milk cheese, it is left, and if cream cheese, more cream is added. The milk is now heated to a temperature of 90° and left in the vat until it is sour enough to add rennet (an extract made from the fourth stomach of a sucking calf, an enzyme or bacterial product. As chymosin and pepsin it is found

in nature among both animals and plants). This causes the milk to coagulate in about twenty minutes, a quantity of green whey containing a slimy white mass of curds. No scientist has yet been able to discover how the rennet produces this result. The rennet only affects the casein, while acids added change the milk-sugar. After drawing off the whey in order to dry the curds still more they are cut by a wire framework into half-inch cubes, which begin to shrink immediately. They are now raised to a temperature of 100° and raked around until about one-sixth their original size, when they gradually form themselves into a compact mass, which is now cut up into pieces several inches square. When these become fibrous and oily, they are placed in a mill and ground, then into cylinders lined with cheesecloth and pressed for about twenty hours until solid. The cheeses are then placed in a curing-house, where they remain for several months, or until they acquire the desired ripeness and flavor. This process as described may seem very simple, but the dairymen do not find it so, for they have constantly to guard against hostile bacteria, which may assail the material from the time it is poured into the vat as milk until it is matured cheese. While trying to cope with these, he must exercise great care in order that friendly germs (without whose service he could have no good cheese) may remain uninjured.

In 1893, Prof. H. W. Conn secured a can of milk from Uruguay which contained a bacterium previously unknown to science, and which has proved to be of incalculable value to cheese manufacturers. This is a fighter, killing harmful bacteria while ripening butter, cheese and cream. It is the famous bacterium "B. 41," of which pure cultures are now constantly being made and used all over the country. It is hard to imagine the advantage this discovery has proved to the cheese manufacturer. All sorts of experiments had been made to get rid of dangerous germs. Heating the milk was found unsatisfactory, as it was hard to raise the temperature of a large tank evenly. Professor Conn demonstrated that one cubic inch of milk may contain 500,000,000 bacteria. They are in the milk when it comes from the cow, they come from the atmosphere, the hands and clothing of the milkmen, the hay, the pans and buckets, everywhere. They multiply with great rapidity in the warm milk. Various species may change the milk to a variety of different colors; some render it bitter, some strong. They sometimes cause a cheese to swell, and when cut it is seen to be full of bubbles. Sometimes red or blue mould is found in great patches, rendering it unfit for food, occasioning a dead loss. If salicylic acid be added to kill these small enemies, the germs that are necessary to proper cheesemaking are destroyed also. Hence the value of the discovery of "B. 41."

Wisconsin supplies nearly all our Southern trade because, being fine in texture, its cheese stands the heat better than that made in New York, which supplies the export trade. A few years ago there was a large business done in "filled cheese," which is an adulteration, harmless and profitable had it not been represented as the genuine article, causing the Government to legislate against it. The process of its manufacture consisted in using a "skim-milk" cheese as a base and injecting into it with a steam jet some fat to take the place of butter. Oleomargarine was first used, then lard was found satisfactory.

The village of Cheddar, Somersetshire, England, gives its name to a cheese that has been noted for over three hundred years. This is imitated all over the world, a very fine quality being made in Wisconsin. The English cheese of highest price and most imitated is the Stilton, named after a town in Leicestershire, England. The long,

cylindrical cakes weigh about twelve pounds, each having an irregular, whitish rind. Inside it is white and mellow, and traversed by bluish veins. It requires about six months to properly ripen. Cottenham resembles Stilton cheese, but is richer in flavor, more creamy and more strongly marked. Gloucester cheese and Dunlop cheese, made in Scotland, are said to be the best for toasting purposes in the world.

About twenty-five miles from Paris the famous Brie cheese is manufactured. It is but one inch in thickness and twelve inches in diameter. After being placed in the curing room it is turned daily until it is coated first with a white mould, then a blue, and finally a red mould. Millions of cakes are sold in Paris yearly.

At Calvados, Normandy, the noted Camembert cheese is made. The cakes are globe-shaped, covered first with white, then with blue mould. This is the most popular French cheese after Brie. Roquefort, a blue-veined cheese, is made at the town of the same name from goats' or ewes' milk, sometimes from cows' milk. It is cured in underground caverns and should not be cut until well-decayed, when the flavor is excellent.

Parmesan cheese, manufactured at Parma, northern Italy, is carefully prepared from the skimmed milk of cows kept in stalls at all seasons. It is generally colored greenish with saffron, and requires three years to ripen.

Probably no cheese more persistently makes its presence known than that made at Limburg, Germany. The one-pound, flat cakes are all covered with oiled paper, after becoming decomposed. The flavor is considered by many to be very appetizing, and he who carries a piece of Limburger cheese in his pocket may be nearly sure of a seat in a crowded street-car.—Correspondent Chicago Evening Lancet.

The one-time custom of dressing very quietly in public is an obsolete one—quite. In the matter of jewels, for instance, are noticed a marked change. Once a valuable brooch or two and some rings constituted all that would be "nice" to wear; now, a string of pearls with one of the new lovely pendants falling over the front of the bosom, three or four brooches, earrings, several rings, jeweled belt, bracelet, purse, little gold mesh bag—also jeweled—and so on, everything visible is jeweled to within an inch of its life. The precious contents of a jewel box are lavished upon the gown to wear at dinner at one of our three or four "smart" restaurants. The "little dinner" at a restaurant has become such a popular custom after the London fashion, that

one dines a couple of nights a week in public. One must do credit to one's hosts, and this extravagance of dressing is the result. The hats are retained, unless a box party is to follow, and then no hats are worn, and the wrap is left hanging across the back of the chair. The wrap this winter is such a sumptuous part of the toilette it is much in evidence, and the woman who will calmly give up her "creation" to the maid at the door in exchange for a tin check must be absolutely devoid of vanity.

An extremely pretty woman, slim, elegant and charming, wore at such a dinner recently a charming frock of cream flit hung over silk and chiffon, and elaborately embroidered with silver, white chenille and little tufted gray velvet grapes. The frock was choked with a pelerine of ecru lace that was held at the waist by a great bunch of stuffed gray velvet grapes with fine embroidery straying away from the centre and forming a belt. The sleeves were of the flit, heavily embroidered on the wide elbow, and there meeting sleeves of lace snug upon the forearm and widening to meet the huge puff of the upper sleeve. A hat of ermine had a wreath of plucky-green grapes, thick and close about the crown, with more loosely arranged fruit at the back.

A cloak of rosy velvet, with trimmings of ermine and a long, pointed shawl collar of lace, was thrown over the back of her chair.

Another toilette that cannot be overlooked was of two shades of mouseline, a lovely mouseline in color, and a coral pink. The fawn was used for the lower part of the bodice and sleeves, and for the upper part of the skirt, arranged in tiny shirrings about the waist, hips, chest and wrists, flaring in long, looped drapery from the forearm, and hanging in a full bounce from the hip shirrings. The fawn was used, too, beneath the bolero with elbow sleeves of coral, which was trimmed by row upon row of encircling tiny ecru lace. The skirt from the hips down was of coral, encircled with tiny lace festoons. A sash of fawn-color mouseline was encircled with lace and fell over long, flat pieces of coral velvet, being lightly held to them at intervals by rosettes of lace. Very chic was she, with a wide cavalier hat of palest tan beaver, swept about by fawn plumes, and with a wide, flat bow of pale ostrich feathers, with a great muff of it trimmed by clever choux of coral velvet. The ensemble was immensely original.

An example of a very nice velvet toilette was of a lovely pale green combined with a pattern velvet of a lovely design, white, deeper green and the pale. A blouse of plain velvet had a deep, narrow extending below the waist of the fancy velvet, partly covered by a white lace empiement that left a couple of inches of velvet showing top and bottom, and the was of so coarse a design that the velvet pattern showed through. Five lovely buttons of carved ivory set in rims of gold fastened the back of this centre. A choker of lace had a little yoke about its base of lace, and a jabot of pale green chiffon that knits on the bosom and fell in lace-encrusted ends below the waist. The sleeves were of velvet to the elbow, drooping puffing and met by a huge soft puff of lace with knots of chiffon at the wrists. The lower part of the skirt, from the lace and fancy velvet yoke, was of small box plaits. Two panels were let into the skirt at each knee of lace, with short bobbing ends of green chiffon held by two great buttons.

A broad squirrel stole and great "granny" muff of it, both lined with white satin and with ermine ruffles to the latter would alone insure the modishness of a toilette, and greatly enhanced this one.

The pretty breast plumage is used a great deal with longer tail feathers than we have seen before, these lying upon the hair a good deal. A very charming toque of folds of blue had an iridescent blue, green and purplish breast almost entirely encircling the brim, beginning beneath a buckle on the left side and terminating at the back with very long green feathers falling far over the hair. The top of the hat was of folds cleverly laid.

Wings are quite the most modish trimming for a hat other than the very fine feathered hat for "dress" occasions. Having met one who wore one, but they are a bit flamboyant, and the faultlessly dressed woman will avoid them as she does anything that is bizarre.

The very smartest of the fur hats was of squirrel, with a brim of fur turning up away from the face in front. It had a crown of white chenille and velvet in encircling rows; a wreath of the odd, smart, purplish roses were in front, with a bow of fur drawn through a white velvet buckle. Another had a wider brim of fur and a big, low crown of ermine. A loop and end of a velvet of a soft green offered an attractive dash of color.

The new hats are "awfully" heavy and "smart," and will be a positive burden to wear through a long day of social duties. When one puts on a hat for a morning meeting, she keeps it on through a luncheon and an afternoon of teas and calls, one gladly sheds the incubus at dinner-time. No wonder women have headaches! MARGARET CHILTON.

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